

1990 Cigliuti Barbaresco Serraboella



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**RATING:** 94 points  
**PRODUCER:** Cigliuti   
**FROM:** Bricco di Neive  
Neive,  
Barbaresco,  
Piedmont, Italy  
**VARIETY:** Nebbiolo  
**DRINK:** 1999 - 2009  
**ESTIMATED COST:** \$36  
**SOURCE:** WA, #92  
Apr 1994

This wine has nearly unmatched elegance and finesse combined with extraordinary richness of fruit and stunning, well-delineated black-cherry, flowery aromas and flavors. Medium to full-bodied, it possesses perfect balance as well as admirable intensity and complexity. Barbaresco is rarely more compelling. Drink it over the next 5-15 years.

Importer: a Marc de Grazia Selection,  
Michael Skurnick Wines, Westbury, NY.

*-Robert Parker*

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1997 Cigliuti Barbaresco



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**RATING:** 93 points  
**PRODUCER:** Cigliuti   
**FROM:** Barbaresco,  
Piedmont, Italy  
**VARIETY:** Nebbiolo  
**DRINK:** - 2008  
**ESTIMATED COST:**  
**SOURCE:** WA, #124  
Aug 1999

The 1997 Barbaresco is exotic, ostentatious, and spectacularly rich. I suspect those oenologists who subscribe to the anti-pleasure school of wine-making would argue the acidity is too low, but this wine reveals a soaring chocolatey, cedary, black cherry liqueur-scented nose. With fabulous intensity and glycerin, this seductive, hedonistic offering possesses all the characteristics of a terrific Barbaresco (a rose petal, tar, and cherry liqueur-like fragrance), with unbelievable body and a voluptuous mouth-feel. Anticipated maturity: now-2008.


A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411

*-Robert Parker*


2004 Cigliuti Barbaresco Serraboella





Add to Print List

**RATING:** 92 points  
**PRODUCER:** Cigliuti   
**FROM:** Bricco di Neive  
Neive,  
Barbaresco,  
Piedmont, Italy


The flagship 2004 Barbaresco Serraboella is made in a generous, expansive style that provides balance to the wine's structural components. Sweet spices, toasted oak, dark fruit, tar and menthol are just some of the nuances that emerge from this harmonious, complete Barbaresco. This is a

<p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> 2009 - 2024</p> <p><b>ESTIMATED COST:</b> \$57</p> <p><b>SOURCE:</b> WA, #179 Oct 2008</p> <p></p>	<p>very representative wine in this vintage. Anticipated maturity: 2009-2024.</p> <p>Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.</p> <p>Importers: Indigenous Selection, Fort Lauderdale FL; tel. (954) 963-6251; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
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2005 Cigliuti Barbaresco Serraboella  Add to Print List

<p><b>RATING:</b> 92 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy</p> <p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> 2012 - 2022</p> <p><b>ESTIMATED COST:</b> \$63-\$67</p> <p><b>SOURCE:</b> WA, #179 Oct 2008</p> <p></p>	<p>The 2005 Barbaresco Serraboella is an intense wine bursting with primary dark fruit and sweet toasted oak. The tannins remain fairly imposing, but the fruit is also fresh, suggesting the wine will age gracefully. This imposing Serraboella is impressive for its breadth and concentration. The wine was aged in a combination of 20-hectoliter casks and smaller French oak barrels. Anticipated maturity: 2012-2022.</p> <p>Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.</p> <p>Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
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2001 Cigliuti Briccoserra  Add to Print List


<p><b>RATING:</b> 91 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Piedmont, Italy</p> <p><b>VARIETY:</b> Proprietary Blend</p> <p><b>DRINK:</b> 2005 - 2012</p> <p><b>ESTIMATED COST:</b> \$23</p> <p><b>SOURCE:</b> WA, #160 Aug 2005</p>	<p>The 2001 Briccoserra, one of Piedmont's first Barbera-Nebbiolo blends, remains one of the better ones. Dark in color with sensations of ripe berries, dark chocolate, rosemary, and thyme, it is ample and solid in texture, lengthy in flow, and with much intensity on the finish. Drink: 2005-2012.</p> <p>Various American importers, including Chambers &amp; Chambers, San Francisco, CA; tel. (415) 642-5500</p> <p style="text-align: right;"><i>-Daniel Thomases</i></p>
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2004 Cigliuti Briccoserra



Add to Print List

**RATING:** 90 points  
**PRODUCER:** Cigliuti   
**FROM:** Piedmont, Italy  
**VARIETY:** Proprietary Blend  
**DRINK:** 2009 - 2016  
**ESTIMATED COST:** \$47  
**SOURCE:** In the Cellar,  
#GX  
Apr 2007

The estate's 2004 Bricco Serra (50% Nebbiolo and 50% Barbera) is a big, powerful wine packed with dark fruit, menthol and sweet toasted oak notes. Still quite backward it will benefit from another year or two of bottle age, which should help smooth some of the edges. Anticipated maturity: 2009-2016.

Various American importers, including: Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246

*-Antonio Galloni*

2005 Cigliuti Briccoserra



Add to Print List

**RATING:** 90 points  
**PRODUCER:** Cigliuti   
**FROM:** Piedmont, Italy  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2015  
**ESTIMATED COST:** \$45  
**SOURCE:** WA, #179  
Oct 2008

Although I am not the biggest fan of Piedmontese blends, in some vintages the results can be surprising as is the case with the 2005 Briccosera, which is equal parts Nebbiolo and Barbera aged 18 months in French oak. The Barbera has helped fill out the wine's core and provided the plump, fragrant fruit while the Nebbiolo contributes aromatics and structure. Ideally the sum is greater than the whole of its parts, which is certainly the case here. From start to finish this is a beautifully-balanced, compelling red. Anticipated maturity: 2008-2015.

Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.

Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702

*-Antonio Galloni*

2006 Cigliuti Briccoserra








Add to Print List



**RATING:** 90 points  
**PRODUCER:** Cigliuti   
**FROM:** Piedmont, Italy  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2012

The 2006 Briccoserra is a tasty, flavorful red loaded with ripe dark fruit. This medium to full-bodied red possesses outstanding depth and clarity, along with layers of gorgeous aromatics that continue to open up in the glass. Briccoserra is a blend equal parts Nebbiolo and Barbera aged in French oak.



<b>ESTIMATED COST:</b> \$45 <b>SOURCE:</b> WA, #179 Oct 2008	Anticipated maturity: 2008-2012.  Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.  Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702  <p style="text-align: right;"><i>-Antonio Galloni</i></p>
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1998 Cigliuti Barbaresco Serraboella <span style="float: right;"> Add to Print List</span>	
<b>RATING:</b> 90 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy <b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 2001 - 2009 <b>ESTIMATED COST:</b> \$59 <b>SOURCE:</b> WA, #137 Oct 2001  <div style="border: 1px solid #ccc; padding: 2px; display: inline-block;"> Find It Online</div>	A complex bouquet of mushrooms, balsam wood, dried red and black fruits, cedar, and black cherries jumps from the glass of this medium to dark plum-colored Barbaresco. Sexy, aromatic, and rich, with a lush, concentrated, tannic finish, it should be drunk over the next 7-8 years. It represents a classic example of the fragrant, harmonious, silky-textured 1998 vintage.  Importer: Dominic Nocerino, Vinifera Imports, Ronkonkoma, NY; tel. (516) 467-5907  <p style="text-align: right;"><i>-Robert Parker</i></p>

2001 Cigliuti Barbaresco Serraboella <span style="float: right;"> Add to Print List</span>	
<b>RATING:</b> 90 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy <b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 2007 - 2015 <b>ESTIMATED COST:</b>  <b>SOURCE:</b> WA, #167 Oct 2006  <a href="#">Show Other Tastings For This Wine</a>	The elegant 2001 Barbaresco Serraboella (aged 60% in cask and 40% in barrique), is a more modern-styled wine with its notes of toasted oak, spices, roasted coffee beans, sweet red fruit and minerals. Although it finishes with great length and balance, it doesn't quite express the level of depth and complexity I would expect in this vintage and from this terroir. Anticipated maturity: 2007-2015.  Various American importers, including Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246  <p style="text-align: right;"><i>-Antonio Galloni</i></p>

2003 Cigliuti Barbaresco Serraboella <span style="float: right;"> Add to Print List</span>	
<b>RATING:</b> 90 points <b>PRODUCER:</b> Cigliuti 	Cigliuti's 2003 Barbaresco Serraboella is a strong effort. It is a dark wine with attractive

<p><b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy</p> <p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> 2008 - 2018</p> <p><b>ESTIMATED COST:</b></p> <p><b>SOURCE:</b> WA, #167 Oct 2006</p>	<p>nuances of sweet toast and spices that emerge from the glass. On the palate it reveals a deep core of dark fruit along with licorice and menthol notes that gradually appear as the wine sits in the glass. Showing plenty of style as well as sheer appeal, it should start to drink well in another year or two. Anticipated maturity: 2008-2018.</p> <p>Various American importers, including Chambers &amp; Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
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2005 Cigliuti Barbaresco Vigne Erte <span style="float: right;"> Add to Print List</span>	
<p><b>RATING:</b> 90 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Barbaresco, Piedmont, Italy</p> <p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> 2010 - 2020</p> <p><b>ESTIMATED COST:</b> \$60</p> <p><b>SOURCE:</b> WA, #179 Oct 2008</p>	<p>Cigliuti's 2005 Barbaresco Vigna Erte is beautiful in this vintage. The wine shows its trademark aromatics, but has more richness in its fruit and greater finesse in its tannins than has been the case in the past. The once-young vines are acquiring age, and this bottling finally seems to be coming into its own. This is the best Vigna Erte yet. The wine was aged 20-hectoliter casks. Anticipated maturity: 2010-2020.</p> <p>Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.</p> <p>Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>

2007 Cigliuti Dolcetto d'Alba Serraboella <span style="float: right;"> Add to Print List</span>	
<p><b>RATING:</b> 90 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Alba, Dolcetto d'Alba, Piedmont, Italy</p> <p><b>VARIETY:</b> Dolcetto</p> <p><b>DRINK:</b> 2009 - 2011</p> <p><b>ESTIMATED COST:</b> \$20</p> <p><b>SOURCE:</b> WA, #184 Aug 2009</p>	<p>The 2007 Dolcetto d'Alba Serraboella is a wild, almost-exotic wine bursting with dark fruit, grilled herbs, scorched earth and licorice. This is a decidedly unusual and expressive wine loaded with character and personality. Ideally, it is best enjoyed at the table, where food should help balance out some of the wine's wilder elements. Notes of tar and smoke on the finish, along with the wine's intensity, recall the qualities of Aglianico. The wine comes together beautifully in the glass. This is a special</p>



Dolcetto of rare pedigree and class.  
Anticipated maturity: 2009-2011.

Importer: Indigenous Selections, Fort  
Lauderdale FL; tel. (954) 530 4021

*-Antonio Galloni*

2004 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 90 points  
**PRODUCER:** Cigliuti   
**FROM:** Alba, Barbera  
d'Alba,  
Piedmont, Italy  
**VARIETY:** Barbera  
**DRINK:** 2007 - 2014  
**ESTIMATED COST:** \$35  
**SOURCE:** In the Cellar,  
#GX  
Apr 2007

The 2004 Barbera d'Alba Serraboella displays a dark ruby color and the expressive aromatics that are typical of the vintage. Refined and understated, it offers a core of soft ripe fruit supported by a persistent note of minerality that should allow it to drink well to age ten. Anticipated maturity: 2007-2014.


Various American importers, including:  
Chambers & Chambers, San Francisco, CA;  
tel. (415) 642-5500; Giuliana Imports,  
Denver, CO; tel. (303) 449-5246

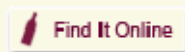
*-Antonio Galloni*

2006 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 89 points  
**PRODUCER:** Cigliuti   
**FROM:** Alba, Barbera  
d'Alba,  
Piedmont, Italy  
**VARIETY:** Barbera  
**DRINK:** 2008 - 2012  
**ESTIMATED COST:** \$21  
**SOURCE:** WA, #179  
Oct 2008



The 2006 Barbera d'Alba Serraboella is the house's entry-level Barbera made from young vines and aged in used French oak. The wine reveals notable finesse and harmony in its ripe dark fruit, showing clarity and precision in an engaging style. With a little air the wine gains volume and complexity. Anticipated maturity: 2008-2012.

Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.


Importers: Indigenous Selections, Fort  
Lauderdale FL; tel. (954) 530-4021; David  
Vincent Selection, Union, NJ; tel. (908) 397-  
9117; Bianco Rosso Imports, Seattle, WA;  
tel. (206) 781-0702

*-Antonio Galloni*

2001 Cigliuti Barbera d'Alba Campass





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**RATING:** 89 points  
**PRODUCER:** Cigliuti   
**FROM:** Alba, Barbera  
d'Alba,  
Piedmont, Italy

The 2001 Barbera d'Alba Campass is fuller and firmer than the Serraboella, riper in its fruit and with some interesting notes of caramel and spice in its aromas and flavors. It should be drunk over the next 3-4 years.


<b>VARIETY:</b> Barbera <b>DRINK:</b> 2005 - 2009 <b>ESTIMATED COST:</b> \$33 <b>SOURCE:</b> WA, #160 Aug 2005	Various American importers, including Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500 and Bianco~Rosso Imports, Ltd., Seattle, WA 98108 tel: (206) 781-0702  <p style="text-align: right;"><i>-Daniel Thomases</i></p>
<a href="#">Show Other Tastings For This Wine</a>	


2005 Cigliuti Barbera d'Alba Campass <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Alba, Barbera d'Alba, Piedmont, Italy <b>VARIETY:</b> Barbera <b>DRINK:</b> 2008 - 2010 <b>ESTIMATED COST:</b> \$35 <b>SOURCE:</b> WA, #179 Oct 2008	<p>The 2005 Barbera d'Alba Campass is fleshy, fruity Barbera endowed with plenty of dark fruit, spices and toasted oak. This finessed, understated wine offers excellent length. It is best enjoyed over the next few years. Anticipated maturity: 2008-2010.</p> <p>Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.</p> <p>Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>



1993 Cigliuti Barbaresco Serraboella <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy <b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 1997 - 2005 <b>ESTIMATED COST:</b> \$50 <b>SOURCE:</b> WA, #109 Feb 1997	<p>I recently consumed Cigliuti's prodigious 1990 Barbaresco Serraboella (rated 94+ in issue #92), and believe me, the wine demanded a score in the upper nineties. The 1993 is no 1990, but it offers a gorgeously perfumed nose of sweet cedar, spice, and gobs of cherry fruit, earth, and cheese rind. Full-bodied, lush, and supple on the attack, this is a sexy, more earthy and rustic wine than most of Marc de Grazia's selections. Medium to full-bodied, with nearly outstanding concentration, this is a distinctive, flamboyant Barbaresco to drink over the next 7-8 years.</p> <p style="text-align: right;"><i>-Robert Parker</i></p>

1997 Cigliuti Barbaresco Serraboella <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Bricco di Neive Neive, Barbaresco, Piedmont, Italy	<p>Cigliuti's 1997 Barbaresco Serraboella reveals a light, medium ruby color, excellent rose petal, cedar, black cherry, and raspberry-scented aromatics, opulent, medium-bodied flavors, moderate tannin, and good acidity. Still young, it is capable of</p>

<b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 2001 - 2011 <b>ESTIMATED COST:</b> \$45 <b>SOURCE:</b> WA, #135 Jun 2001  <a href="#">Show Other Tastings For This Wine</a>	a decade of evolution.  Importer: Dominic Nocerino, Vinifera Imports, Ronkonkoma, NY; tel. (516) 467-5907  <i>-Robert Parker</i>
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2003 Cigliuti Barbera d'Alba Serraboella <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Alba, Barbera d'Alba, Piedmont, Italy <b>VARIETY:</b> Barbera <b>DRINK:</b> 2003 - 2010 <b>ESTIMATED COST:</b> \$32 <b>SOURCE:</b> In the Cellar, #GX Apr 2007  <a href="#">Show Other Tastings For This Wine</a>	Cigliuti's 2003 Barbera d'Alba Serraboella presents a terrific balance of deep, dark red and black fruit and well-integrated oak, with excellent length as well as freshness for the vintage. Aged 15 months in used barriques. Anticipated maturity: 2003-2010.  Various American importers, including: Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246  <i>-Antonio Galloni</i>

2003 Cigliuti Barbaresco Vigne Erte <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Barbaresco, Piedmont, Italy <b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 2008 - 2015 <b>ESTIMATED COST:</b> <b>SOURCE:</b> WA, #167 Oct 2006	The 2003 Barbaresco Vigna Erte offers a sweet, floral nose along with super-ripe red fruit and tobacco nuances on a medium-bodied frame. Although it displays good length its balance is ultimately dominated by its rough, unripe tannins. Anticipated maturity: 2008-2015.  Various American importers, including Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246  <i>-Antonio Galloni</i>

2004 Cigliuti Barbaresco Vigne Erte <span style="float: right;"><input type="checkbox"/> Add to Print List</span>	
<b>RATING:</b> 89 points <b>PRODUCER:</b> Cigliuti  <b>FROM:</b> Barbaresco, Piedmont, Italy <b>VARIETY:</b> Nebbiolo <b>DRINK:</b> 2009 - 2022 <b>ESTIMATED COST:</b> \$60 <b>SOURCE:</b> WA, #179 Oct 2008  	The estate's 2004 Barbaresco Erte is a fine effort. This mid-weight offering shows excellent concentration and depth in its dark red fruit, menthol, minerals, flowers and sweet herbs. Although there is good depth, a few green elements remain and the tannins come across as slightly coarse. Anticipated maturity: 2009-2022.  Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of



enjoyment and pleasure.

Importers: Indigenous Selection, Fort Lauderdale FL; tel. (954) 963-6251; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702


*-Antonio Galloni*

2000 Cigliuti Barbaresco Serraboella



Add to Print List

**RATING:** 89 points

**PRODUCER:** Cigliuti 

**FROM:** Bricco di Neive Neive, Barbaresco, Piedmont, Italy

**VARIETY:** Nebbiolo

**DRINK:** 2005 - 2015

**ESTIMATED COST:** \$66

**SOURCE:** WA, #149  
Oct 2003

Renato Cigliuti is developing a second Barbaresco from a vineyard near his cellars in Bricco di Neive, but the vines are still very young and, as the 2000 Barbaresco Serraboella demonstrates, this is the wine to stick with. A fresh and bright garnet, its warm and open nose of wild cherries, floral notes, and fennel is matched by an equally pleasurable palate of focused fruit, ample structure and depth, and good roundness, particularly for a vineyard known for wines which are a bit tannic when young. Anticipated maturity: 2005-2015.

Importer: Domaine Select, New York, NY; tel. (212) 279-0799


*-Daniel Thomases*

2001 Cigliuti Barbaresco Vigne Erte



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**RATING:** 88 points

**PRODUCER:** Cigliuti 

**FROM:** Barbaresco, Piedmont, Italy

**VARIETY:** Nebbiolo

**DRINK:** 2006 - 2013

**ESTIMATED COST:**

**SOURCE:** WA, #167  
Oct 2006

The cask-aged 2001 Barbaresco Vigna Erte, from a newly-planted vineyard, is a mid-weight effort offering sensations of flowers, red stone fruits and minerals with good freshness on the finish and excellent overall balance. Anticipated maturity: 2006-2013.

Various American importers, including Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500; Giuliana Imports, Denver, CO; tel. (303) 449-5246

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*-Antonio Galloni*

1988 Cigliuti Barbaresco Serraboella



Add to Print List

**RATING:** 88 points

**PRODUCER:** Cigliuti 

**FROM:** Bricco di Neive Neive, Barbaresco, Piedmont, Italy

**VARIETY:** Nebbiolo

**DRINK:** 1994 - 2003

Cigliuti has a well-deserved reputation for turning out some of Piedmont's most stylish and elegant wines. The 1988 Barbaresco Serraboella offers a complex nose of dried pit fruit, spicy wood, and an earthy herbaceousness. There is excellent ripeness, moderate tannins, medium to full body, and a moderately tannic, spicy finish. Although more evolved than many 1988s, it

**ESTIMATED COST:** \$35

**SOURCE:** WA, #86  
Apr 1993

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will benefit from 1-2 years in the cellar, and should last for a decade or more.

Importer: a Marc de Grazia Selection, Michael Skurnick Wines, Westbury, NY.

*-Robert Parker*

1990 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 88 points

**PRODUCER:** Cigliuti

**FROM:** Barbera d'Alba,  
Piedmont, Italy

**VARIETY:** Barbera

**DRINK:** 1994 - 2004

**ESTIMATED COST:** \$14

**SOURCE:** WA, #95  
Oct 1994

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This wine reveals a saturated deep purple color, a sweet, fragrant nose of spices, ripe tomatoes, and plummy fruit. There is superb density and flavor without the searing, abrasive acidity that can be Barbera's principal defect. This big, rich, lusty Barbera may lack complexity, but it does deliver copious quantities of fruit. Drink it over the next 8-10 years. Importer: a Marc de Grazia Selection, Michael Skurnick Wines, Westbury, NY.

*-Robert Parker*

1998 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 88 points

**PRODUCER:** Cigliuti

**FROM:** Barbera d'Alba,  
Piedmont, Italy

**VARIETY:** Barbera

**DRINK:** 2000 - 2004

**ESTIMATED COST:** \$45

**SOURCE:** WA, #130  
Aug 2000

The 1998 Barbera d'Alba Serraboella exhibits a dark ruby/purple color as well as a sweet nose of blackberry, raspberry, and toasty oak aromas. Medium-bodied, plump, and fleshy, with enough tangy acidity to provide definition and vibrancy, it can be drunk over the next 3-4 years.

Importer: Dominic Nocerino, Vinifera Imports, Ronkonkoma, NY; tel. (516) 467-5907

*-Robert Parker*

2005 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 88 points

**PRODUCER:** Cigliuti

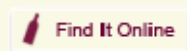
**FROM:** Alba, Barbera  
d'Alba,  
Piedmont, Italy

**VARIETY:** Barbera

**DRINK:** 2008 - 2012

**ESTIMATED COST:** \$25-\$35

**SOURCE:** WA, #179  
Oct 2008



The 2005 Barbera d'Alba Serraboella is fresher and more tightly wound than the Campass. It reveals an attractive floral quality to its dark red fruit, with suggestions of smoke and licorice that add further complexity. This is a Barbera of uncommon grace and clarity. Best of all, it is the kind of delicious, pleasing wine that offers superb drinkability and sheer pleasure. Anticipated maturity: 2008-2012.

Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.

Importers: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702

*-Antonio Galloni*

2001 Cigliuti Barbera d'Alba Serraboella



Add to Print List

**RATING:** 87 points  
**PRODUCER:** Cigliuti   
**FROM:** Barbera d'Alba, Piedmont, Italy  
**VARIETY:** Barbera  
**DRINK:** 2005 - 2017  
**ESTIMATED COST:** \$29  
**SOURCE:** WA, #160  
Aug 2005

The 2001 Barbera d'Alba Serraboella is still exceptionally young and grapy despite four years of age, ripe and crunchy and with an admirable freshness. It is a wine to drink now – it seems improbable that bottle age will give it any additional complexity.

Various American importers, including Chambers & Chambers, San Francisco, CA; tel. (415) 642-5500

*-Daniel Thomases*

[Show Other Tastings For This Wine](#)

2006 Cigliuti Barbera d'Alba Campass



Add to Print List

**RATING:** 86 points  
**PRODUCER:** Cigliuti   
**FROM:** Alba, Barbera d'Alba, Piedmont, Italy  
**VARIETY:** Barbera  
**DRINK:** 2008 - 2012  
**ESTIMATED COST:** \$25-\$30  
**SOURCE:** WA, #179  
Oct 2008



The 2006 Barbera d'Alba Campass is a large-scaled, fruit-driven Barbera that spent 18 months in 100% new French oak. Although the wine possesses tons of ripe, dark fruit, both bottles I tasted revealed imperfect aromatics and harsh tannins, which is a shame as the wine had so much potential. Anticipated maturity: 2008-2012?.

Cigliuti is an estate that doesn't seem to get much attention these days. To be sure, these are not flashy, obvious wines, yet for the most part they deliver plenty of enjoyment and pleasure.

Importesr: Indigenous Selections, Fort Lauderdale FL; tel. (954) 530-4021; David Vincent Selection, Union, NJ; tel. (908) 397-9117; Bianco Rosso Imports, Seattle, WA; tel. (206) 781-0702

*-Antonio Galloni*







2002 Cigliuti Barbera d'Alba Campass



Add to Print List

**RATING:** 85 points  
**PRODUCER:** Cigliuti   
**FROM:** Alba, Barbera d'Alba, Piedmont, Italy  
**VARIETY:** Barbera  
**DRINK:** 2004 - 2006

2002 Cigliuti Barbera d'Alba Serra Boella/Campass—For 2002 this will be the only Barbera bottling. The wine shows aromas of toasted oak, and flavors of fresh red fruits, strawberries, and raspberries. A straightforward, refreshing Barbera. Aged 7-8 months in used barriques 85 points/drink now-2006


<p><b>ESTIMATED COST:</b></p> <p><b>SOURCE:</b> In the Cellar, #G1 Dec 2004</p>	<p>The Cigliuti estate is located in the Serra Boella district on the outskirts of Neive. The soils here are poor, tortonian-age soils similar to those found at Bussia in Monforte d'Alba, and known for producing large-scaled wines that reward aging. Today Renato Cigliuti's daughters Claudia and Silvia are running the family estate, which produces about 30,000 bottles per year from holdings of 6.5 hectares.</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
<p>1989 Cigliuti Barbera d'Alba Serraboella <span style="float: right;"> Add to Print List</span></p>	
<p><b>RATING:</b> 85 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Barbera d'Alba, Piedmont, Italy</p> <p><b>VARIETY:</b> Barbera</p> <p><b>DRINK:</b> 1993 - 2000</p> <p><b>ESTIMATED COST:</b> \$14</p> <p><b>SOURCE:</b> WA, #86 Apr 1993</p>	<p>Cigliuti has a well-deserved reputation for turning out some of Piedmont's most stylish and elegant wines. This highly reliable winery has not managed to tame Barbera's frightfully high acidity, but in the case of the 1989, they have counterbalanced the high acidity with super-extraction of fruit. Dark ruby/purple-colored, medium-bodied and spicy, with its wonderful purity of raspberry fruit and high acidity, it is an ideal accompaniment to any tomato-based sauce. Drink it over the next 5-7 years.</p> <p>Importer: a Marc de Grazia Selection, Michael Skurnick Wines, Westbury, NY.</p> <p style="text-align: right;"><i>-Robert Parker</i></p>
<p>2003 Cigliuti Dolcetto d'Alba <span style="float: right;"> Add to Print List</span></p>	
<p><b>RATING:</b> 85 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Dolcetto d'Alba, Piedmont, Italy</p> <p><b>VARIETY:</b> Dolcetto</p> <p><b>DRINK:</b> 2004 - 2005</p> <p><b>ESTIMATED COST:</b></p> <p><b>SOURCE:</b> In the Cellar, #G1 Dec 2004</p>	<p>2003 Cigliuti Dolcetto d'Alba—A rich, jammy, and concentrated Dolcetto, showing evolved fruit and the weight of the vintage. 85 points/drink now-2005</p> <p>The Cigliuti estate is located in the Serra Boella district on the outskirts of Neive. The soils here are poor, tortonian-age soils similar to those found at Bussia in Monforte d'Alba, and known for producing large-scaled wines that reward aging. Today Renato Cigliuti's daughters Claudia and Silvia are running the family estate, which produces about 30,000 bottles per year from holdings of 6.5 hectares.</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
<p>2002 Cigliuti Barbaresco <span style="float: right;"> Add to Print List</span></p>	
<p><b>RATING:</b> 85 points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Barbaresco,</p>	<p>2002 Cigliuti Barbaresco—Medium ruby. The 2002 Barbaresco shows the typical profile of the vintage in its slightly green,</p>

<p>Piedmont, Italy</p> <p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> 2005 - 2007</p> <p><b>ESTIMATED COST:</b></p> <p><b>SOURCE:</b> In the Cellar, #G5 Oct 2005</p>	<p>diluted quality, with notes of not totally ripe red fruit, flowers, and wet earth. It is a light bodied, soft effort of modest depth and should be drunk within the next few years. 85 points/drink now-2008, tasted 05/05</p> <p style="text-align: right;"><i>-Antonio Galloni</i></p>
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1996 Cigliuti Barbaresco







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<p><b>RATING:</b> points</p> <p><b>PRODUCER:</b> Cigliuti </p> <p><b>FROM:</b> Barbaresco, Piedmont, Italy</p> <p><b>VARIETY:</b> Nebbiolo</p> <p><b>DRINK:</b> -</p> <p><b>ESTIMATED COST:</b></p> <p><b>SOURCE:</b> WA, #124 Aug 1999</p>	<p>I had trouble with the only sample I tasted of the 1996 Barbaresco, which seemed to possess vegetal tannin and a hard, tough texture. The color is a healthy dark ruby/purple. While the wine exhibits sweet fruit on the attack, it becomes narrow, with greenness and astringency dominating its personality. Given the high quality of this producer, I look forward to tasting another bottle.</p> <p>A Marc de Grazia Selection, various American importers, including Michael Skurnik, Syosset, NY; tel. (516) 677-9300, Vin Divino, Chicago, IL; tel. (773) 334-6700, and Estate Wines, Ltd., San Rafael, CA; tel. (415) 492-9411</p> <p style="text-align: right;"><i>-Robert Parker</i></p>
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		<u>Year</u>	<u>Wine Name</u>	<u>Rating</u> □	<u>Maturity</u>	<u>Price</u>		
□		1990		<a href="#">Cigliuti Barbaresco Serraboella</a>	94	Late	\$	36
□		1997		<a href="#">Cigliuti Barbaresco</a>	93	Old		
□		2004		<a href="#">Cigliuti Barbaresco Serraboella</a>	92	Early	\$	<u>57</u>
□		2005		<a href="#">Cigliuti Barbaresco Serraboella</a>	92	Young	\$	<u>63-67</u>
□		2001		<a href="#">Cigliuti Briccoserra</a>	91	Mature		23
□		2004		<a href="#">Cigliuti Briccoserra</a>	90	Early		47
□		2005		<a href="#">Cigliuti Briccoserra</a>	90	Early		45
□		2006		<a href="#">Cigliuti Briccoserra</a>	90	Mature		45
□		1998		<a href="#">Cigliuti Barbaresco Serraboella</a>	90	Late	\$	<u>59</u>
□		2001		<a href="#">Cigliuti Barbaresco Serraboella</a>	90	Early		
□		2003		<a href="#">Cigliuti Barbaresco Serraboella</a>	90	Early		
□		2005		<a href="#">Cigliuti Barbaresco Vigne Erte</a>	90	Young		60
□		2007		<a href="#">Cigliuti Dolcetto d'Alba Serraboella</a>	90	Mature		20
□		2004		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	90	Early		35
□		2006		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	89	Mature	\$	<u>21</u>
□		2001		<a href="#">Cigliuti Barbera d'Alba Campass</a>	89	Mature		33
□		2005		<a href="#">Cigliuti Barbera d'Alba Campass</a>	89	Mature		35
□		1993		<a href="#">Cigliuti Barbaresco Serraboella</a>	89	Old		50
□		1997		<a href="#">Cigliuti Barbaresco Serraboella</a>	89	Late		45
□		2003		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	89	Late		32
□		2003		<a href="#">Cigliuti Barbaresco Vigne Erte</a>	89	Early		
□		2004		<a href="#">Cigliuti Barbaresco Vigne Erte</a>	89	Early	\$	<u>60</u>
□		2000		<a href="#">Cigliuti Barbaresco Serraboella</a>	89	Early		66
□		2001		<a href="#">Cigliuti Barbaresco Vigne Erte</a>	88	Early		
□		1988		<a href="#">Cigliuti Barbaresco Serraboella</a>	88	Old		35
□		1990		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	88	Old		14
□		1998		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	88	Old		45
□		2005		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	88	Mature	\$	<u>25-35</u>
□		2001		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	87	Early		29
□		2006		<a href="#">Cigliuti Barbera d'Alba Campass</a>	86	Mature	\$	<u>25-30</u>
□		2002		<a href="#">Cigliuti Barbera d'Alba Campass</a>	85	Old		
□		1989		<a href="#">Cigliuti Barbera d'Alba Serraboella</a>	85	Old		14
□		2003		<a href="#">Cigliuti Dolcetto d'Alba</a>	85	Old		

<input type="checkbox"/>		2002		<a href="#">Cigliuti Barbaresco</a>	85	Old		
<input type="checkbox"/>		1996		<a href="#">Cigliuti Barbaresco</a>				